

# DiBonis “1697 Blend” 2009

## Tasting Note

*Exclusive.* Enjoy one of the last 600 bottles of “1697 Blend”. An intense, full bodied red with pronounced aromas of black cherry, pepper and chocolate. The complex palate is matched with harmonious acidity, well-integrated tannins and a truck load of dried fruit, spice and chocolate notes.

## Food Pairing Suggestions

Steak, mature Cheddar or smoked cheese, roast chestnuts, beef stews or BBQ food.

## Vineyard & Winemaking

The grapes are organic with no chemicals used in the vineyard. Hailing from the area of Subotica, a region with a long history of winemaking, DiBonis makes the most of international grape varieties that thrive here with around 5 hectares of vines.

Throughout the winemaking process, Lazlo Boni focuses on combining the best of tradition with innovation – all in the pursuit of the highest quality.

## Producer Profile: DiBonis

DiBonis Winery was founded in 1991 as a palinka distillery with the first vines planted in 2004. Its founder and winemaker, Lazlo Boni, is a fourth generation winemaker from Baranya, a region today part of modern Croatia. DiBonis has gained fame in Serbia as the first winery to plant and make wine from Shiraz. Today, Boni’s winery regularly wins accolades from around the world for its quality.



### AT A GLANCE

Winemaker:	Lazlo Boni
Region:	Subotica, Serbia
Blend:	60% Shiraz, 20% Cabernet Sauvignon, 20% Cabernet Franc & Merlot
ABV:	14.0%
Style:	Dry
Body:	Full Bodied
Residual Sugar:	Unknown
SKU:	SR010109
Format:	6x75cl

**Vegetarian**

Wine contains sulphites